

# Operating Instructions

## COOKER AND OVEN

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English, 1

IS50E

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### Contents

#### Installation, 1-3

Positioning and levelling  
Electrical connection  
Table of characteristics

#### Description of the appliance, 4

Overall view  
Control panel

#### Start-up and use, 5

Using the oven  
Cooking modes  
Practical cooking advice  
Oven cooking advice table

#### Using the electric hob, 7

Switching the cooking zones on and off  
Cooking zones

#### Precautions and tips, 9

General safety  
Disposal  
Respecting and conserving the environment

#### Maintenance and care, 10

Switching the appliance off  
Cleaning the appliance  
Replacing the oven light bulb  
Cleaning the hob  
Assistance

# Installation

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! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe installation and operation of the appliance.

! Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

! The appliance must be installed by a qualified professional according to the instructions provided.

! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

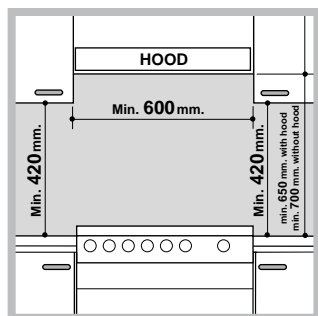
## Positioning and levelling

! It is possible to install the appliance alongside cupboards whose height does not exceed that of the hob surface.

! Make sure that the wall in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

- Place it in the kitchen, dining room or the bed-sit (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 200 mm away from them.

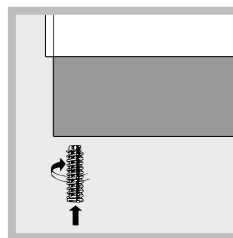


- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.

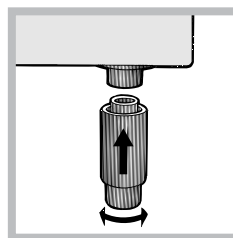
This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).

- Do not position blinds behind the cooker or less than 200 mm away from its sides.
- Any hoods must be installed according to the instructions listed in the relevant operating manual.

## Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).



The legs\* fit into the slots on the underside of the base of the cooker.

## Electrical connection

Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.

**.B.:** the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Laws. For the installation of the feeding cable carry out the following operations:

- Unscrew screw "V" (see fig. A)
- Pull and open the junction block lid

**Important:** the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow	<b>Earth</b>
Blue	<b>Neutral</b>
Brown	<b>Live</b>

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Green & Yellow wire to terminal marked "E" or 6 or coloured Green or Green & Yellow.

Brown wire to terminal marked "L" or coloured Red.

Blue wire to terminal marked "N" or coloured Black (see fig. B).

- fix the feeding cable in the special cable stop and close the cover.

**N.B.:** the power supply cable must have these minimum requirements:

Type:	H05RR-F
Section:	3x4 mm <sup>2</sup>
Section:	3x4 mm <sup>2</sup>

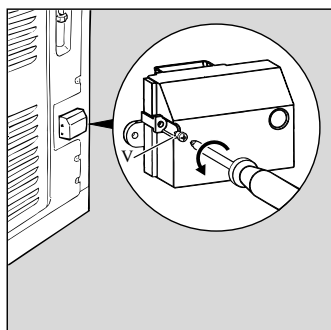


Fig. A

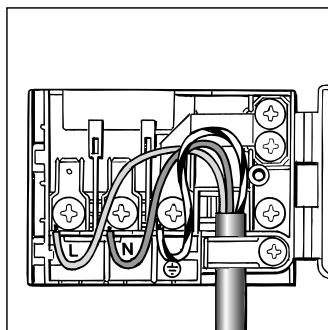


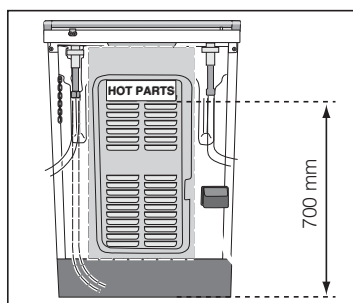
Fig. B

### Connecting the supply cable to the mains

**WARNINGS: THIS APPLIANCE MUST BE EARTHED.**

**Important:** The cooker must be connected to the mains by a switched (double pole) cooker outlet correctly fused with a capacity appropriate to that shown on the cooker Rating Plate. All electrical wiring from the consumer unit to the cooker, via the switched double pole cooker outlet, must be of an acceptable type and current rating as above.

**Note:** the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents.



### TABLE OF CHARACTERISTICS

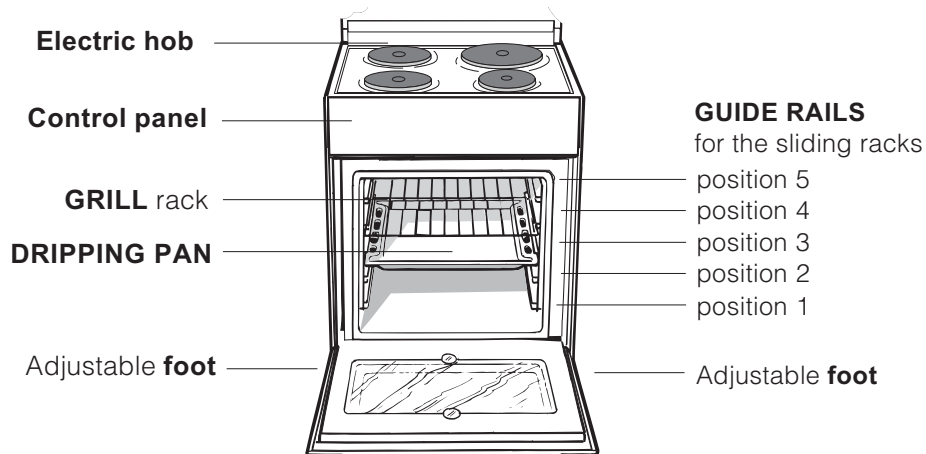
<b>Dimensions Oven HxDxW</b>	34x39x44
<b>Volume</b>	58 l
<b>Useful measurements relating to the oven compartment</b>	width 42 cm depth 44 cm height 18 cm
<b>Voltage and frequency</b>	see data plate
<b>Electric Hob</b>	Rapid Ø 180 mm: 2000 W Rapid Ø 145 mm: 1500 W Max. Hob Power Absorption: 7000 W
<b>ENERGY LABEL</b>	Directive 2002/40/EC on the label of electric ovens. Standard EN 50304  Energy consumption for Natural convection – heating mode: Static mode: _____  This appliance conforms to the following European Economic Community directives: 2006/95/EC dated 12/12/06 (Low Voltage) and subsequent amendments - 04/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments. 2002/96/EEC 1275/2008 (Stand-by/ Off mode)



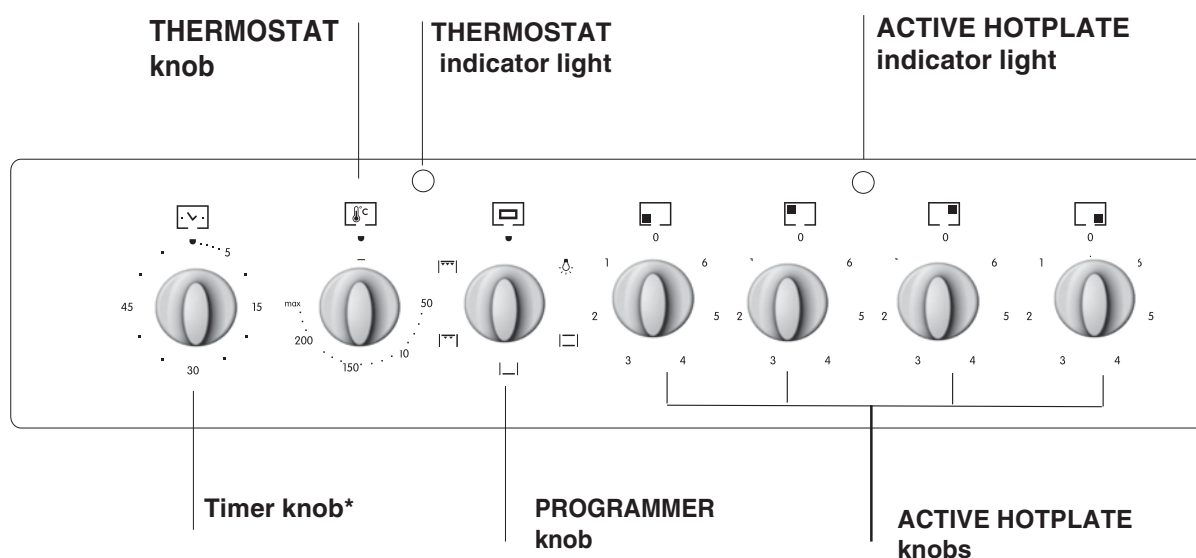
# Description of the appliance

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## Overall view



## Control panel



\* Only available in certain models.

## Using the oven

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! Before operating the product, remove all plastic film from the sides of the appliance.

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the THERMOSTAT knob.

A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (*see Oven cooking advice table*).

During cooking it is always possible to:

- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- Set the total cooking time and the cooking end time (*see below*).
- Stop cooking by turning the SELECTOR knob to the "0" position.

! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.

! Always place cookware on the rack(s) provided.

## THERMOSTAT indicator light

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When this is illuminated, the oven is generating heat. It switches off when the inside of the oven reaches the selected temperature. At this point the light illuminates and switches off alternately, indicating that the thermostat is working and is maintaining the temperature at a constant level.

## Oven light

This is switched on by turning the SELECTOR knob to any position other than "0". It remains lit as long as the oven is operating. By selecting **8** with the knob, the light is switched on without any of the heating elements being activated.

## Timer\*

To activate the Timer proceed as follows:

1. Turn the TIMER knob in a clockwise direction 4 for almost one complete revolution to set the buzzer.
2. Turn the TIMER knob in an anticlockwise direction 5 to set the desired length of time.

\* Only available in certain models.

## Cooking modes

! A temperature value can be set for all cooking modes between 50°C and MAX, except for the GRILL programme, for which only the MAX power level is recommended.

### —| **STATIC OVEN** mode

Both the top and bottom heating elements will come on. When using this traditional cooking mode, it is best to use one cooking rack only. If more than one rack is used, the heat will be distributed unevenly.

### |\_\_| **OVEN BOTTOM** mode

The lower heating element is activated. This position is recommended for perfecting the cooking of dishes (in baking trays) which are already cooked on the surface but require further cooking in the centre, or for desserts with a covering of fruit or jam, which only require moderate colouring on the surface. It should be noted that this function does not allow the maximum temperature to be reached inside the oven (250°C) and it is therefore not recommended that foods are cooked using only this setting, unless you are baking cakes (which should be baked at a temperature of 180°C or lower).

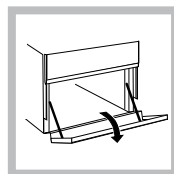
### |▼▼| **OVEN TOP** mode

The top heating element is activated. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender.

### |▼▼▼| **GRILL** mode

The top heating element is activated. The grill is also highly recommended for dishes that require a high surface temperature: beef steaks, veal, rib steak, fillets, hamburgers etc...

**Important: When using the grill, the oven door must be left partly open**



! Do not place flammable materials in the lower oven compartment.  
! The internal surfaces of the compartment (where present) may become hot

## Practical cooking advice

! In the GRILL cooking mode, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

### GRILL

- Insert the rack in position 3 or 4. Place the food in the centre of the rack.
- We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly.

### PIZZA

- Use a light aluminium pizza pan. Place it on the rack provided.  
For a crispy crust, do not use the dripping pan as it prevents the crust from forming by extending the total cooking time.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

## Practical advice on using the electric hotplates

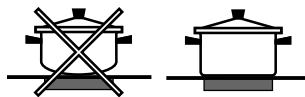
To avoid heat loss and damage to the hotplates use pans with a flat base, whose diameter is no less than that of the hotplate itself.

! Before using the hotplates for the first time, you should heat them at maximum temperature for approximately 4 minutes, without placing any pans on them. During this initial stage, their protective coating hardens and reaches its maximum resistance.

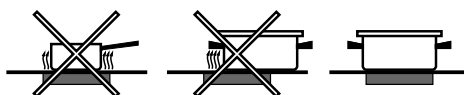
Setting	Normal or Fast Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

## Practical advice on using the hob

- Use pans with a thick, flat base to ensure that they adhere perfectly to the cooking zone.



- Always use pans with a diameter that is large enough to cover the hotplate fully, in order to use all the heat produced.



- Always make sure that the base of the pan is completely clean and dry: this ensures that the pans adhere perfectly to the cooking zones and that both the pans and the hob remain effective for a longer period of time.
- Avoid using the same cookware that is used on gas burners: the heat concentration on gas burners may have warped the base of the pan, causing it not to adhere to the surface correctly.
- Never leave a cooking zone switched on without a pan on top of it, as doing so may cause the zone to become damaged.

## Cooking advice table for the oven

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (minutes)	Thermostat knob setting	Cooking time (minutes)
<b>1 Convection</b>	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
	Lasagne	1	3	10	190	35-40
	Lamb	1	2	10	180	50-60
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs	0.3	3	10	180	30-35
	Sponge-cake	0.5	3	10	170	20-25
	Savoury pies	1.5	3	15	200	30-35
<b>2 Pastry Mode</b>	Raised Cakes	0,5	3	15	160	30-40
	Tarts	1	3	15	180	35-40
	Fruit cakes	1	3	15	180	50-60
	Brioche	0,5	3	15	160	25-30
<b>3 Top Oven</b>	Browning food to perfect cooking	-	3/4	15	220	-
<b>4 Grill</b>	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	n.° 4	4	5	Max	2-3

**NB:** cooking times are approximate and may vary according to personal taste. When cooking using the grill, the dripping pan must always be placed on the 1st oven rack from the bottom.



! The appliance was designed and manufactured in compliance with international safety standards.  
The following warnings are provided for safety reasons and must be read carefully.

## General safety

- These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- Keep children away from the oven.
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for the ventilation and dispersion of heat must never be covered.
- Do not close the glass hob cover (selected models only) when the burners are alight or when they are still hot.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is switched on accidentally, it could catch fire.
- Always make sure the knobs are in the ● position and that the gas tap is closed when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact Assistance.
- Do not rest heavy objects on the open oven door.
- If the cooker is placed on a pedestal, take the necessary

precautions to prevent the same from sliding off the pedestal itself.

- Do not place flammable materials in the lower oven compartment.
- The internal surfaces of the compartment (where present) may become hot.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.

Exhausted appliances may be collected by the public waste collection service, taken to suitable collection areas in the area or, if permitted by current national legislation, they may be returned to the dealers as part of an exchange deal for a new equivalent product.

All major manufacturers of household appliances participate in the creation and organisation of systems for the collection and disposal of old and disused appliances.

## Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning.
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding heat dispersion.

# Care and maintenance

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## Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

## Cleaning the appliance

! Do not use abrasive or corrosive detergents such as stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen roll.
- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse well and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The hob grids, burner caps, flame spreader rings and burners may be removed to make cleaning easier; wash them in hot water and non-abrasive detergent, making sure all burnt-on residue is removed before drying them thoroughly.
- For hobs with electronic ignition, the terminal part of the electronic lighting devices should be cleaned frequently and the gas outlet holes should be checked for blockages.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.

- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus. After cleaning, rinse well and dry thoroughly. Any remaining drops of water should also be dried.

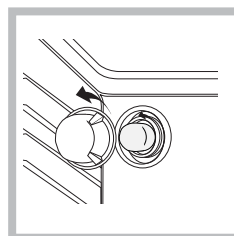
! Do not close the cover when the burners are alight or when they are still hot.

## Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this occurs, the tap must be replaced.

**!This procedure must be performed by a qualified technician authorised by the manufacturer.**

## Replacing the oven light bulb



1. After disconnecting the oven from the electricity mains, remove the glass lid covering the lamp socket (see figure).
2. Remove the light bulb and replace it with a similar one: voltage 230 V, wattage 25 W,

cap E 14.

3. Replace the lid and reconnect the oven to the electricity supply.

## Assistance

**Please have the following information to hand:**

- The appliance model (Mod.).
- The serial number (S/N).

This information can be found on the data plate located on the appliance and/or on the packaging.



